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FERMENTING PROCESSES.1880
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French Patent 209,893, Nov. 29, 1890.

Vol. 74.2. Cl. 14.1.

Drawings.

Collects CO₂ from fermenting tuns, excludes air, treats the gaseous products for purification by means of an easily oxidizable substance as deoxygenated water, removes yeast or germs by filtration, heat or other antiseptic treatment. Imparts odorous, alcoholic or etheric vapors by means of washing with sulfuric acid. Gradually compresses the CO₂ to liquifaction.

French Patent 199,017, June 18, 1889.

Vol. 70 2. Cl. 14.8.

Patentee states that different wine yeasts give different bouquets to wines; a yeast from champagne gives the champagne bouquet, so those of Bourgone, Buzy, Chalon-sur Saone give the bouquets which characterize these wines. Of all wine yeasts the saccharomices ellipsodens are best. So he ferments his grape juice made from grapes of any origin with this particular yeast. He has also experimented with sugar syrups with this yeast and seems to have got good results. Less developement of aldehydes, acetal &c.

French Patent 200,672, Sep. 10, 1889.

Vol. 70.2. Cl. 14.7.

Improvements in processes of fermentation by aid of vegetable fibres finely livided.

The fibres are boiled in an alkalial solution.